



ARES

Vintage 2018

CLASSIFICATION: Vermentino di Sardegna DOC. Dry white wine.

GRAPE VARIETY: Vermentino 100%

CHARACTERISTICS:

Colour: pale straw yellow,

Aroma: delicate and characteristic fragrance.

Taste: dry, fresh taste but smooth on the palate with a slightly bitter aftertaste of almond.

Alcohol content: 12,75% vol.

Serving temperature: 10-12° C.

FOOD MATCHING: Starters, fish-based dishes, mild PDO Sardinian pecorino Perfect as aperitif.

The vinification

The wine ARES Vermentino di Sardegna DOC a white wine obtained from vermentino grapes. These grapes come from vineyards situated in "Anglona", area between Gallura, Sassari and Alghero. This area, characterized by limestone soils and at 300 meters above sea level, gives to the wine a fresh taste and a good aroma. It is a medium bodied wine. The grapes are collected manually and sent to vinification in few hours. Pressing is made at 7-8°C; during fermentation temperature is never higher than 16,5°C. At the end of alcoholic fermentation, the wine rests on dregs a few days through daily pumping over. After the racking process, wine ages sur lies for a minimum period of 4 weeks.

Further notes on the Grape variety

The Vermentino

It is the most famous and characteristic grape variety of Sardinia. It came here from the Iberian Peninsula, passing through Corsica. In Sardinian northern area there is a great diffusion of Vermentino; more than 75% of fields are vineyards. Gradually its plantation has spread across the island. It adapts easily to different weather conditions and land varieties. It is characterized for its early maturity, good productivity, its resistance to bad weather conditions and to cryptogamic diseases. Wines obtained from Vermentino have straw yellow color with green glare. The aroma is intense and fruity, the palate is pleasantly dry with slightly bitter almond aftertaste, soft and mellow taste. Depending on the production area and on the harvest time its alcoholic content can vary from 11° to 15°.